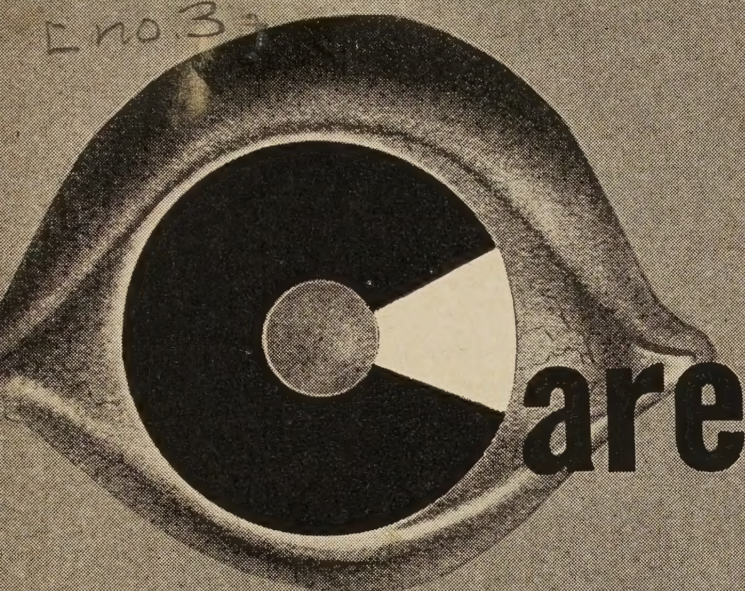


Historic, Archive Document

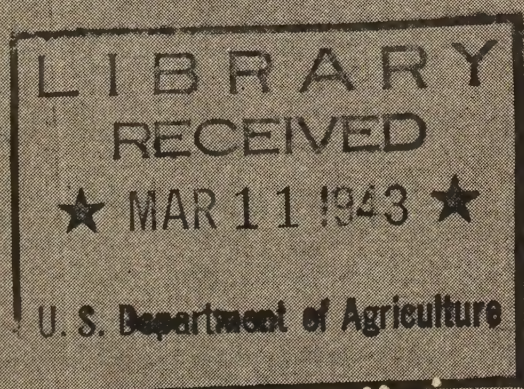
Do not assume content reflects current scientific knowledge, policies, or practices.

1
R88Ca
cop. 1

Eno 32



are
and use of
lighting
equipment



U.S.D.A.
LIB

Protect Sight ... Save Time

Now is the time to check up on your lamps and fixtures to see that they provide enough good light to protect the eyes of every member of your family. Use the following points as a guide:

Enough light in the right places.

Lighting should be planned so that everyone in the family can sew, read, or do close work with ease and comfort. Use portable lamps with 100-150 watt bulbs for eye-tiring jobs.

Plenty of light in the kitchen speeds up the cooking and dishwashing jobs. Use a 100-watt bulb in the ceiling fixture and 60-watt bulbs in the fixtures over the sink and range.

Check for glare.

Raw, irritating light is harmful to the eyes. Avoid glare by using small shades on all ceiling fixtures and wall brackets, by using diffusion bowls on portable lamps to soften light, and by choosing shades deep enough to cover the bulbs and a base broad enough to allow for a wide spread of light.

Arrange lamps so you can sit within three feet of the light source. The light should shine over the left shoulder of a right-handed person and over the right shoulder of a left-handed person.

Check for spotty lighting.

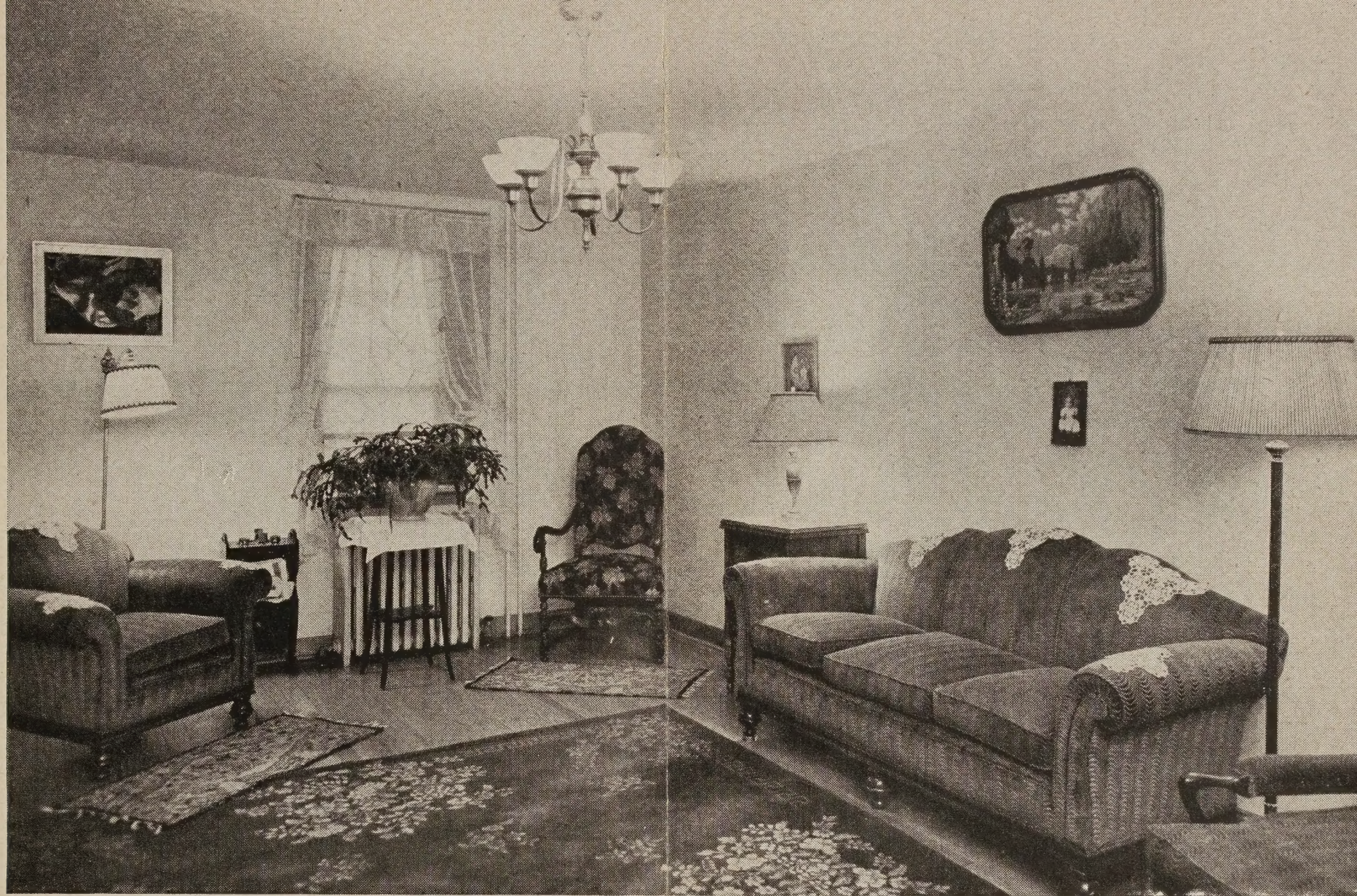
Caused by using only one lamp in a dark room. This contrast between light and dark tires your eyes. Correct it by lighting the ceiling fixtures or other lamps to provide general illumination.

Check for safety.

Well-lighted stairways, hall corners, and entryways can prevent many serious home accidents.

Keep cords and switches in good repair.

Don't put off repairing or replacing worn, damaged cords, plugs, and switches. Check regu-



GENERAL ELECTRIC CO. PHOTO

larly for loose screws in plugs, switches, and lamp sockets. *Always disconnect cords and lamps from outlets before working on them.*

CARE OF LIGHTING EQUIPMENT.

Keep bulbs and shades dust-free. A film of dirt on a bulb absorbs 15 to 20% of the light.

Wipe bulbs often with a damp cloth. Remove and wash glass and plastic globes and diffusion bowls as soon as they begin to look dirty.

Keep lamp shades fresh and clean by regular dusting with a soft brush or clean, soft cloth.

A quick, careful soap-and-water washing will clean any parchment shade which has a smooth, firm surface. Squeeze soft cloth or sponge from mild soap suds and go over the surface with a vertical stroke. Follow quickly with another cloth wrung out of clear water and dry with a soft

cloth. Don't rub the surface hard, and don't let water get under the bindings as they are usually glued and will loosen when wet.

Simply designed fabric-covered parchment and the less fragile silk shades are best cleaned with wall-paper cleaner. Follow directions carefully.

You can improve the lining of old parchment shades which have become darkened, with a coating of quick-drying white paint.

Wipe the all-metal or wood bases of lamps occasionally with good furniture polish and rub with a dry cloth. Clean light-colored enamel bases with mild soap and water.

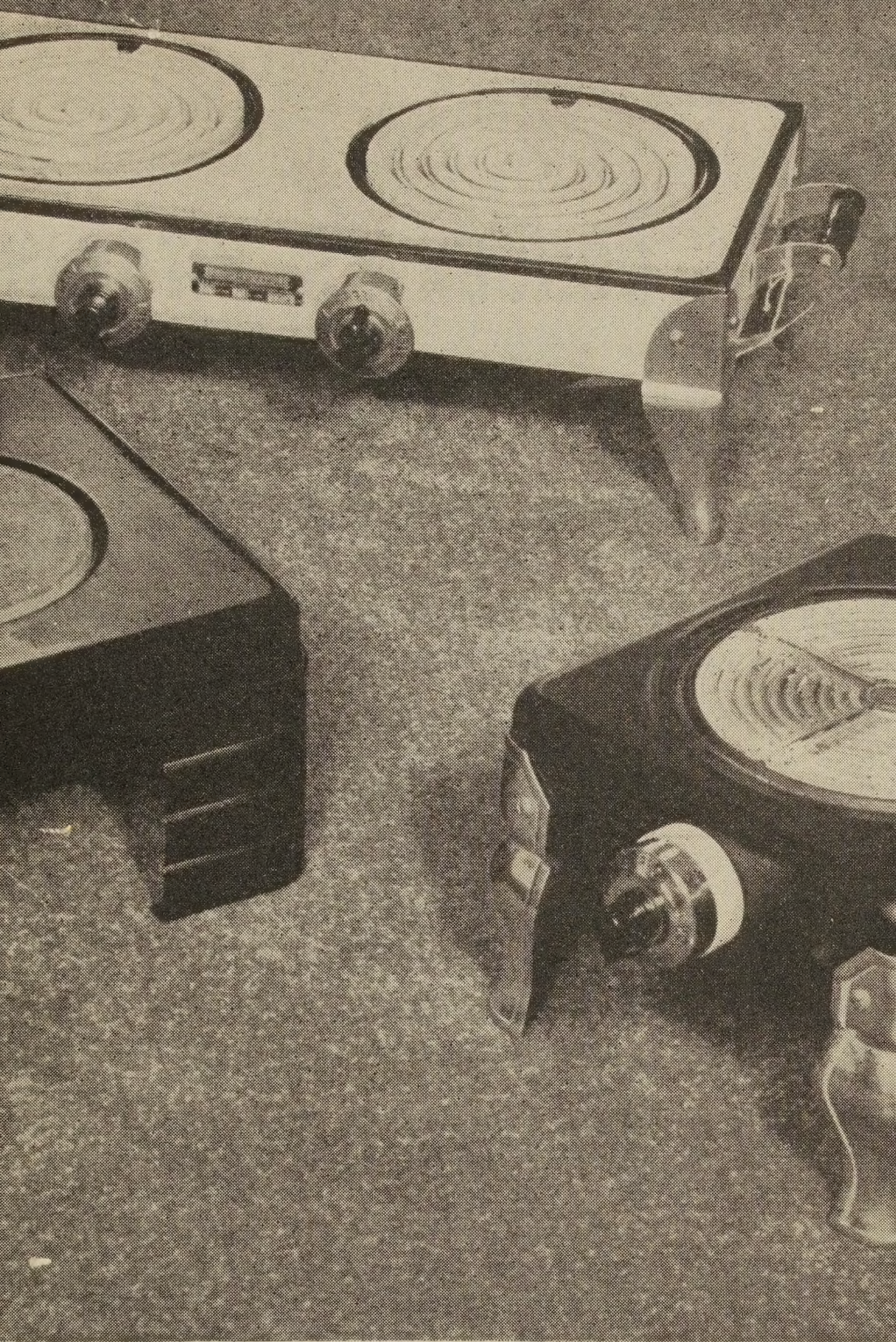
Keep the cords free of dirt by frequent wiping with a dry cloth. Lift them when cleaning the floors. For further details, write for Farmers' Bulletin No. 1838, U. S. Department of Agriculture, Washington, D. C.

GOOD eyesight is a vital personal resource in the national wartime mobilization of all resources. Enough light of the right kind in your home will save your eyesight.

Most houses, with a few simple changes, may easily meet good lighting requirements. It may mean merely cleaning and repairing old lamps and fixtures, adding new shades with white linings, using bulbs of the proper size, or rearranging furniture to get maximum use from your present lighting equipment. Good use and care of this equipment merits special attention, now that materials which used to go into new equipment must go into war machines.

REA

**RURAL ELECTRIFICATION ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE
S t . L o u i s , M i s s o u r i**



see A-1.

CARE AND USE OF YOUR ELECTRIC HOT PLATE

1
R88 Ca
Hot Plate
Reserve.

3 3 3 3 3 3 3 3 3 3
3 3 3 3 3 3 3 3 3 3
3 3 3 3 3 3 3 3 3 3
3 3 3 3 3 3 3 3 3 3

CONSERVES VITAMINS

Economy of Use

Turn switch to "high" to bring food to the boiling point quickly. Then turn to "low" to finish cooking. "Low" heat on most hot plates will keep the food boiling. Remember that water is just as hot when it boils gently as when it boils violently.

Whenever possible, turn off the current and finish the cooking on stored heat. The last 5 to 10 minutes of the cooking time can usually be done on this "free heat."

Use kettles and pans with *flat bottoms* and *close-fitting* lids. Much electricity is wasted when the lid doesn't fit tightly or the pan doesn't sit snugly over the heating unit. Pans with straight sides use less fuel than pans with flaring sides.

Always use pans wide enough to cover the hot part of the unit. A small pan on a large unit allows waste of fuel.

For safe, efficient, and economical operation, *attach the hot plate to a service outlet*. The wires on lighting fixture drop cords are too small to supply safely the electricity needed by any of the small kitchen appliances.

Save time and energy by keeping the hot plate on a convenient table or shelf, always ready for use.

AND MINERALS—SAVES TIME AND ELECTRICITY

How to Save Vitamins and Minerals

1. *Use little water.*—This is easy to do when you use a pan with close-fitted lid and turn the switch to "low" as soon as the food starts to boil. It reduces the loss of those vitamins and minerals that dissolve easily in water. It also speeds up the cooking job and cuts fuel cost.

2. *Bring food to a boil fast and cook quickly.*—But remember that gentle boiling will cook foods as quickly as violent boiling. Long, rapid boiling destroys some vitamins.

3. *Avoid lifting the lid and stirring foods,* particularly fresh fruits and vegetables. Exposure to air destroys many vitamins and stirring puts more air in the food. With the proper use of controlled electric heat, foods can be cooked in covered pans without stirring.

How to Care for Your Hot Plate

1. Wipe up any spilled food immediately. Those containing acids may remove the glaze from the porcelain enamel, thus making the surface hard to clean, or may cause the metal parts to rust.

2. Allow hot plate to cool before cleaning. Clean the rims of the unit and other surface with a cloth wrung out of warm, soapy water. (Don't use strong soap.) Rinse, using a cloth wrung out of clean, warm water. Dry well with a clean cloth. Use a very fine abrasive or steel wool occasionally to keep the rims of the units bright.

3. To clean the *open-coil type unit* let any spilled food char and brush it off with a soft brush. Never use sharp objects such as a knife or fork to remove charred food. Such objects may injure the coil and cause the unit to burn out. To clean the *enclosed type* unit, simply wipe off with a damp cloth, then a dry cloth.

4. *Never* let the cord get wet. Wipe it off after each use with a dry cloth. Dirt and grease will cause the covering of any cord to deteriorate, thus making the cord unsafe to use unless repaired.

5. *Never yank the cord from the outlet.*—Always catch hold of the neck of the plug to disconnect it from the outlet or appliance. Jerking the cord will soon pull the small wires loose from the plug cap.

6. Always hang the cord over a hook or peg when not in use. Constant twisting or sharp bending of the cord also will break or injure the wires.

BETTER USE AND CARE OF ELECTRIC HOT PLATE

The electric hot plate, with measured heat at the turn of a switch, affords the homemaker a quick, clean, cool, and economical way to do many of the cooking and canning jobs. The measured heat provided by the hot plates with three-heat switches—*high, medium, and low*—cooks with little loss of vitamins and minerals, and with a great saving of time and electricity.

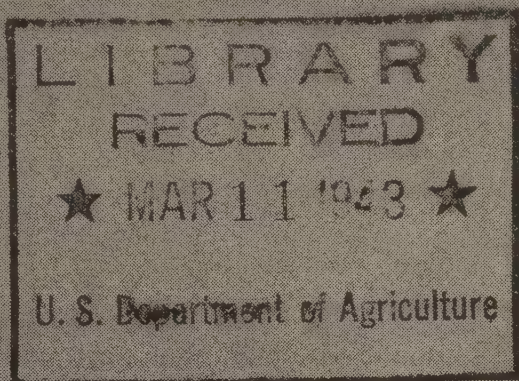
Proper use and care mean a longer life for this labor-saving equipment.

These things are especially important now, when all of our Nation's resources—Food, Good Health, Time, Labor, and Materials — are vitally needed for Victory.

RURAL ELECTRIFICATION ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.

1
R88Ca
cop. 1

no. 27



CARE AND USE

of your electric iron

POINTERS ON GOOD

How to Use Your Iron

1. Group the clothes together according to fabrics and type of clothes. Don't spend time ironing such things as bath towels.

2. Folding table cloths and sheets as you take them from the line saves much time later.

3. For good ironing results, sprinkle the clothes evenly and have them fairly damp. If you are in a hurry, sprinkle the clothes with warm water. It spreads more quickly than cold water. There are several sprinkling devices, such as a bottle with perforated top that can be had for a few cents that will do a better job of dampening clothes than can be done by hand. A small whisk broom also does a good job.

4. A well-padded ironing board, high enough to prevent stooping, is essential to conserve human energy and to really good use of the iron. Choose a comfortable place in the house to iron, where there is good light and ventilation. Arrange the equipment needed for the ironing job so as to save steps and unnecessary bending or stooping. Place clothes basket on a chair or stool, and have a chair or

USE—TO SAVE TIME, ENERGY, AND ELECTRICITY

rack close by for the finished clothes, with a few hangers for dresses and blouses.

5. It is always preferable to connect the iron to a convenience outlet. The wiring of the light drop cord is not only too small to allow for safe and efficient use of the average 660-watt iron, but the standard light socket is designed to carry only 250 watts. A 1,000-watt iron should never be attached to a drop cord.

6. There is a definite saving in both time and electricity if the articles made of rayon and similar materials are ironed first, since they require a low temperature. Next iron the silks, and so on, finally ending with the cottons and linens which require the highest temperatures.

How to Care for Your Iron

1. Always take hold of the plug when detaching a cord from a convenience outlet or an appliance. Pulling on the cord may loosen the connections within the plug or even pull the cord from the plug. A loose connection may either blow a fuse or cause excessive heat, which in time will ruin the plug.

2. If the iron cord is detachable, connect and disconnect it at the convenience outlet. Disconnecting the cord from the iron while the current is on may cause sparking. This in time will ruin the plug and may necessitate replacement of the connector terminals on the iron.

3. Let iron cool before storing it. Roll cord up loosely or hang it over a large hook or something round. Sharp bending of the cord may cause the fine wires to break. Keep the cords clean and dry. Dirt and grease will cause the covering to deteriorate.

4. Remember that overheating is detrimental to the heating element and will shorten the life of the iron.

5. Keep the iron clean. Care should be taken in using and storing the iron to keep the sole plate free of scratches and rough places. Remove starch from sole plate by wiping with a damp cloth, or use a very fine abrasive if necessary. Occasionally rub sole plate lightly with paraffin or beeswax and polish with dry, soft cloth.

6. Care should be taken not to drop the iron.

7. Never leave the iron connected when not in use.



Do you get the most from your Electric Iron?

The electric iron is one of the greatest "little conveniences" in the farm household. Its importance as a labor-saving device cannot be over-estimated, when countless other important jobs make heavy demands on the homemaker's time during this emergency.

The proper use and care of the electric iron means not only longer life for this important piece of equipment but also a great saving in time and energy. Also, it helps to make the family's clothes wear longer.

The automatic heat control found on many irons provides the right temperature for each fabric. This is important, especially for such fabrics as rayons and acetates.

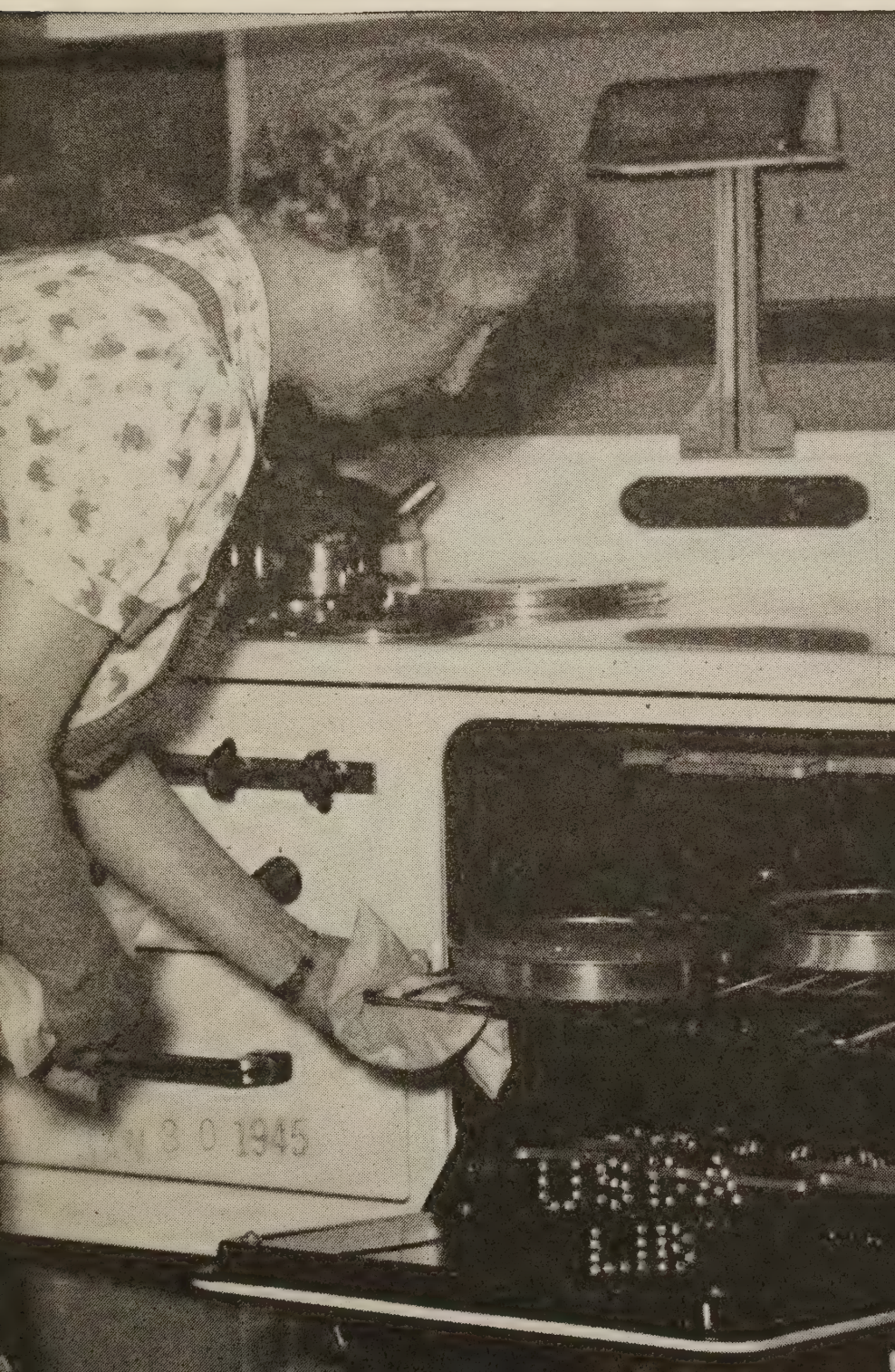
**RURAL ELECTRIFICATION ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.**



R88 C2

cop. 4

CARE AND USE OF YOUR ELECTRIC RANGE



MAY 30 1945

FOR ECONOMICAL U

The Surface Units

1. Turn switch to "high" to bring food to the boiling point quickly. Then turn to "low" to finish cooking. "Low" heat on most ranges will keep food boiling.

2. Whenever possible, turn off the electricity and finish cooking on stored heat.

3. Use kettles and pans with *flat bottoms* and *close fitting lids*.

4. *Use little or no water.* This speeds up the cooking and cuts your fuel cost. It also *reduces* the *loss* of *those vitamins* and minerals that *dissolve easily in water*.

5. Use pans wide enough to cover the hot part of the unit. A small pan on a large unit wastes electricity.

6. *Avoid lifting the lid* and stirring. This allows the steam needed to cook the food to escape, and remember, *exposure* to air *destroys vitamins*.

Well Cooker

Make full use of your well cooker for many of the daily cooking jobs. It is particularly good for baked beans, pot roasts, cracked cereals, stews, and other foods that require long cooking at low temperatures.

1. Always start the food on "high" heat and as soon as it is steaming freely, turn to "low" to finish cooking.

SE—TO CONSERVE MINERALS AND VITAMINS

2. When *several* foods are prepared in the cooker at one time, keep the switch in "low" until food is taken up.

3. In steaming vegetables, use only a small amount of water—usually one-third cup is sufficient.

The Oven

1. *Use the oven to full capacity whenever possible.* It takes little more electricity to cook several foods in the oven than it does to cook one.

2. In planning oven meals, select foods that require about the same temperature and cooking time.

3. Use tightly covered pans for vegetables. Arrange the pans so that there will be free circulation of heat between each pan and between pans and the oven walls.

4. Cook tender cuts of meat in shallow, uncovered pans without any water. As a general rule, meats and vegetables go on the bottom racks, desserts on the top.

5. Most oven meals may be started in a cold oven. A preheated oven is usually recommended for baking cakes, breads, and pastries.

6. Since your range has a thermostat on it, you can depend on the temperature control and your clock for guidance.

Cleaning the Surface

Wipe up any spilled food immediately. Those containing acids may

discolor the finish or remove the glaze from the porcelain enamel, making the surface hard to clean.

Wash the outside with a mild, soapy water. Rinse and dry well with a soft cloth.

To clean the *open coil type unit*, let any spilled food char and brush it off with a soft brush. *Never* use *sharp objects* such as a knife or fork to remove charred food.

To clean the *enclosed type unit*, simply wash off with a damp cloth and dry well. Simply wash the pans beneath the unit, using a mild abrasive, if necessary.

Clean the rims of the units occasionally with a fine abrasive or steel wool.

Cleaning the Well Cooker

Wipe the lining of the well with a damp cloth and dry with a soft cloth.

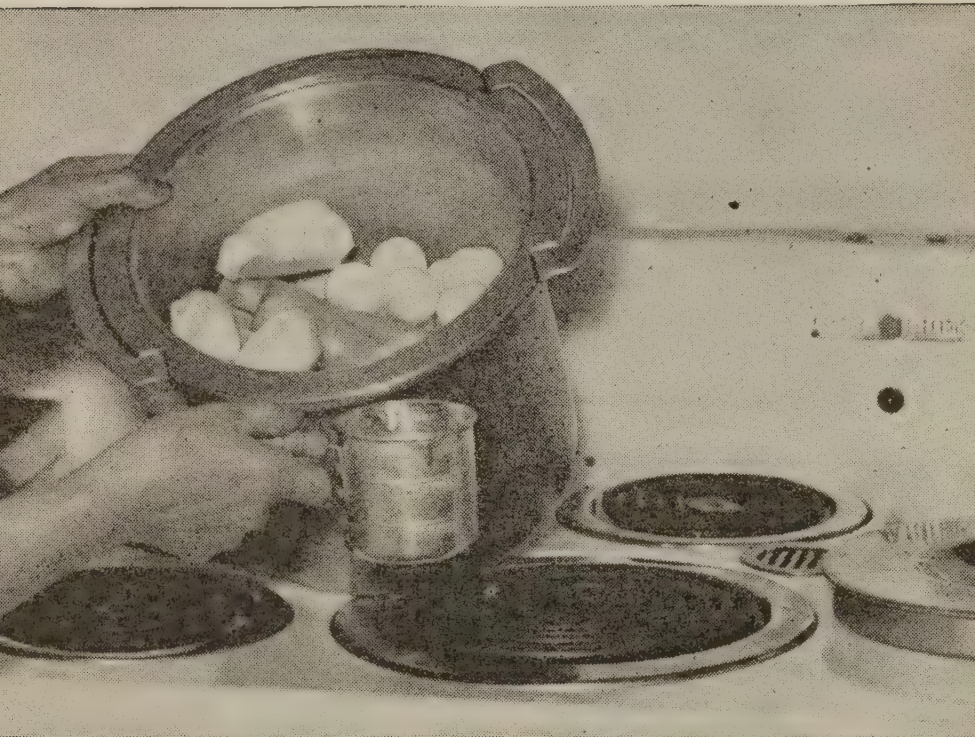
Clean the kettle as you would any utensil, but if the lid is insulated, be careful not to dip it in water. Simply wipe off with a damp cloth.

Be sure the well is thoroughly cooled before storing the kettle in it.

Cleaning the Oven

Allow the oven to cool before cleaning. Remove racks, brush any charred food from the oven units and clean the lining with mild soapy water. Rinse and dry well.

Wash racks and dry.



Use your Range wisely and care for it well

It's patriotic to be efficient. Now, when heavy demands are made on the resources of every family, good home management is an important part of our national war effort.

The efficient electric range, a valuable piece of equipment in the farm household, provides quick, clean, safe, economical cooking. It helps the homemaker in her job of preparing healthful, appetizing meals. With proper use and care, the range will give dependable service for many years.

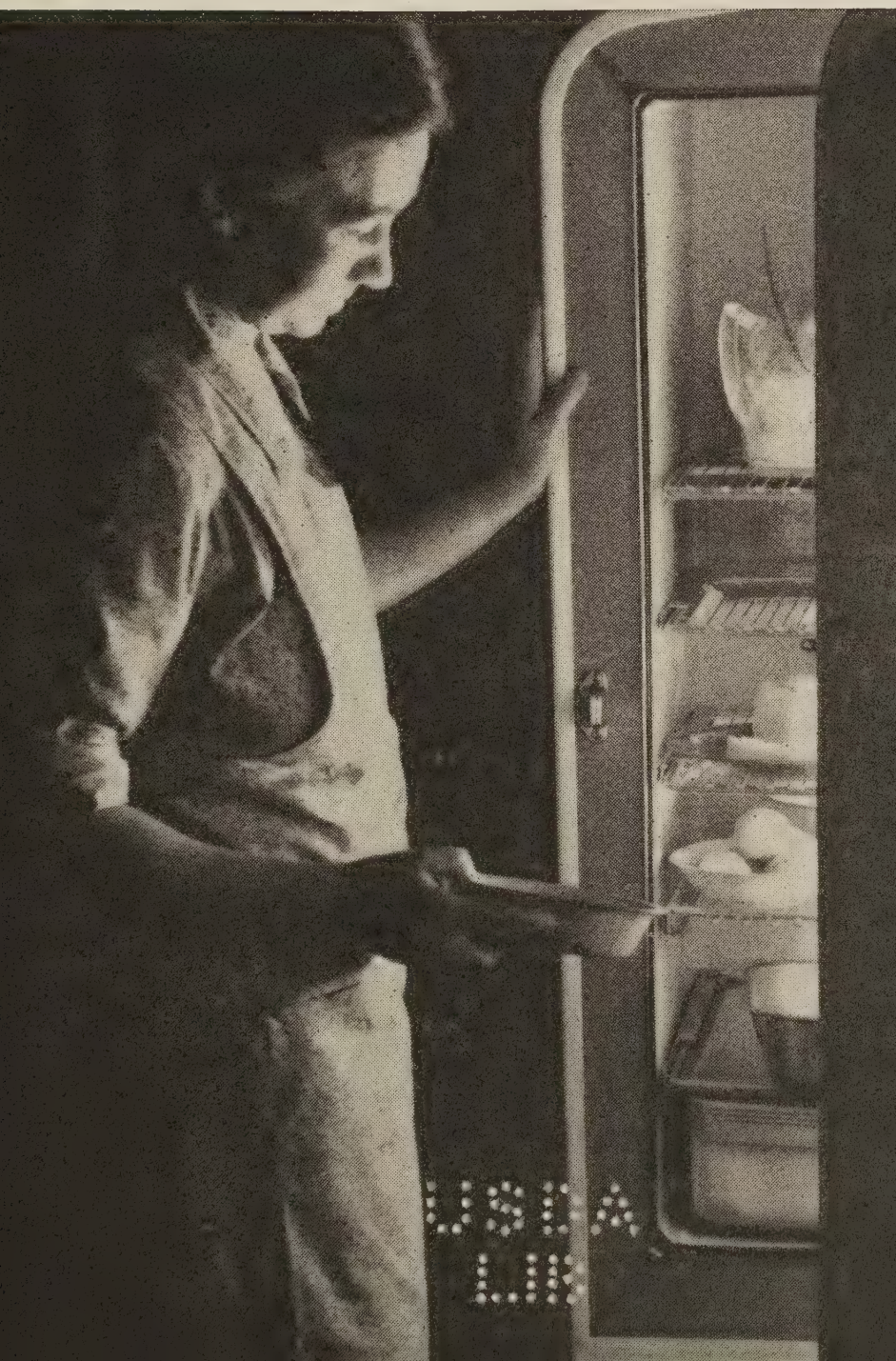
Thus, by using your electric range wisely and caring for it well, you save time, labor, electricity, and metals—you help your Nation to defeat your enemies.

**RURAL ELECTRIFICATION ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE
ST. LOUIS, MO.**

R88Ca
Electric Refrigerator
Reserve

CARE AND USE

OF YOUR ELECTRIC REFRIGERATOR



BETTER USE PREVE

Location

To save steps and electricity, put the refrigerator (with a work table beside it) near the kitchen sink.

Free circulation of air around the refrigerator cuts electricity cost by permitting heat to escape from inside the cabinet. Unless the refrigerator has air space, allow at least $2\frac{1}{2}$ inches between back of refrigerator and wall, about 12 inches between the top and cabinets above.

Food Storage

Don't waste space and electricity on foods which don't need cold to preserve them—jelly, pickles, unopened cans, etc.

Wash salad greens and some other vegetables before storing. Shell peas and lima beans and store immediately in a tight container to keep the sugars from changing to starch. Sweet corn, too, holds its sweetness best if kept very cold. With solid fruits, wipe or rinse before putting into the refrigerator. Berries and soft fruits keep better if stored without washing.

If your refrigerator has no meat storage container, wrap raw meats loosely in waxed paper and place directly under the freezing unit.

In most refrigerators, all foods should be covered. Otherwise, they not only dry out and lose flavor, but their moisture collects as frost on the freezing unit, and necessitates more frequent defrosting.

ENTS WASTE—GOOD CARE MEANS LONG WEAR

Store highly perishable foods such as milk and meat in the coldest part of your refrigerator, usually directly below the freezing unit and on the first shelves beside it. Use a thermometer to find the coldest areas. Keep milk at a temperature below 45 degrees. No place in the cabinet should be above 50 degrees.

Don't overcrowd. Arrange food so air can circulate freely inside the cabinet.

Store small quantities of food in glass jars or covered refrigerator dishes. Use as small containers as possible; needlessly large bowls waste refrigeration.

Never put hot foods in the refrigerator.

Don't open the refrigerator oftener than necessary. Form the habit of taking several foods out at once. Keep those used frequently near the front.

Care

Cleaning the refrigerator is simple if you store only clean foods.

Wipe up spilled foods immediately. Those containing acid injure the glaze, making the surface hard to clean.

Always defrost before the frost on the freezing unit is $\frac{1}{4}$ -inch thick.

Clean the refrigerator right after defrosting.

For the interior, use a solution of one tablespoon of baking soda in three quarts of warm water. Wash the freezing unit inside and out. Dry

the whole interior with a clean, dry cloth.

Wash the outside with mild soap and water. Rinse, using a cloth wrung out of clear warm water. Dry well with a clean cloth.

Keep coils and exposed parts of the mechanism dust free. Use a long-handled brush or whisk broom, or the vacuum cleaner attachment used for cleaning pictures and walls. *Always disconnect the refrigerator from the outlet before cleaning the mechanism.*

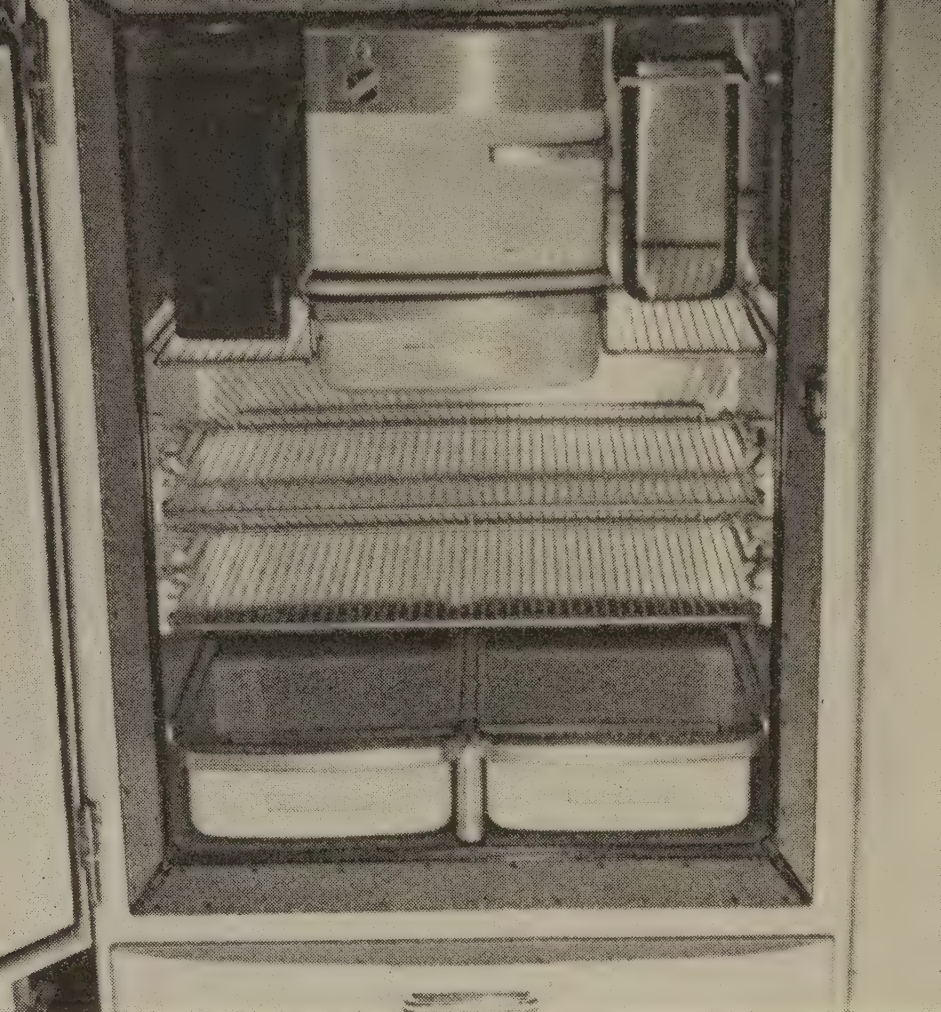
Under normal temperatures, the refrigerator motor runs about one-third of the time. Should it run much more, have a service man check. If the cause is detected early, only a minor adjustment or repair may be needed.

In some cases the insulation may have deteriorated. Have a service man check—get your dealer's recommendations. Reinsulation is sometimes possible.

Make sure the rubber gasket around the door fits snugly. Close the door on a new dollar bill. If the bill pulls out easily, there is too much air leakage. Have the door adjusted or the gasket replaced. Keep the gasket clean and free of grease to prolong its life.

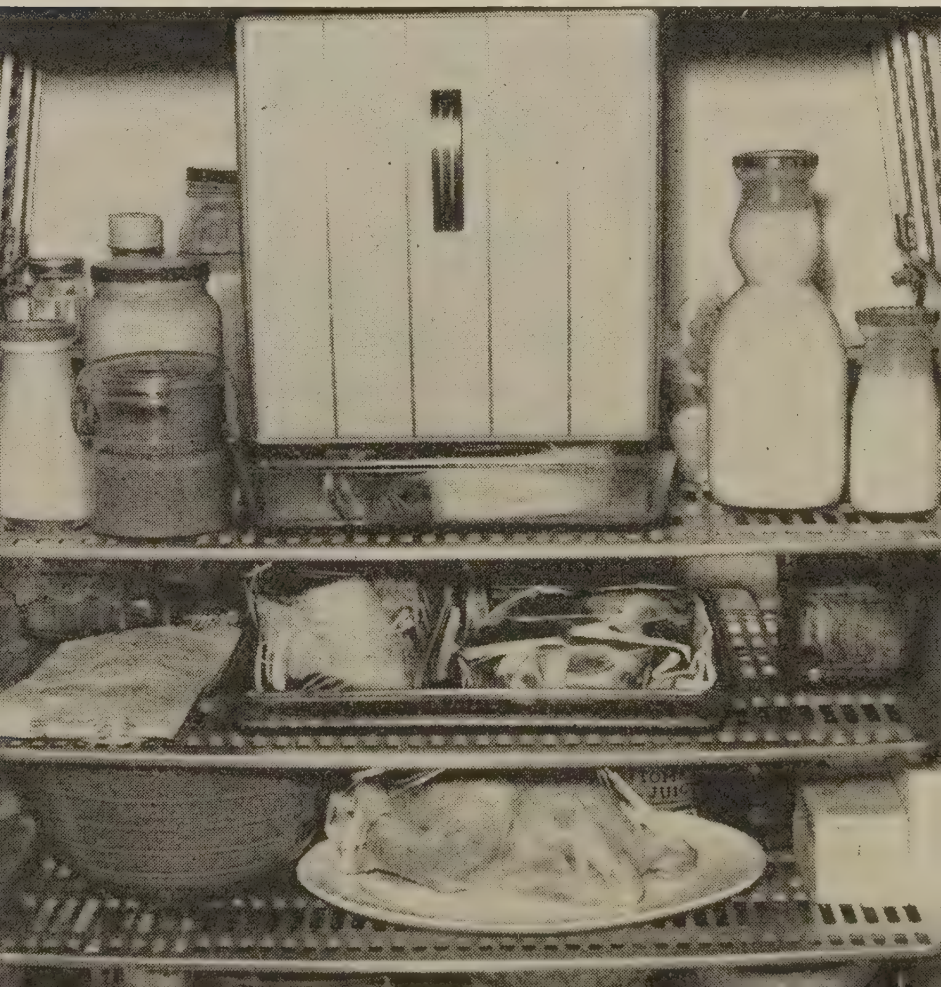
Don't use sharp instruments to remove ice trays. They may damage the coil or the trays.

Follow manufacturer's directions for oiling the motor.



This refrigerator cleaned and properly defrosted.

Food covered and arranged so air can circulate.



Good Use and Care of Your Electric Refrigerator

CONSERVES MATERIALS

MAINTAINS FAMILY HEALTH

SAVES FOOD, TIME, ELECTRICITY

The electric refrigerator, wisely used, contributes to the success of the Nation's war effort. It protects health. It prevents waste—of food, time, electricity.

Good care is especially necessary now. Materials and manpower normally used for repairs are needed for the machines of war. Each extra day of life given to your electric equipment is a day earned for the war program.

**RURAL ELECTRIFICATION ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.**



*R8822
Vacuum Cleaner
Reserve*

CARE AND USE OF YOUR VACUUM CLEANER

REGULAR CLEANING

USE YOUR VACUUM CLEANER WISELY TO SAVE TIME AND ENERGY

1. Vacuum rugs often. It removes imbedded dirt and aids in preventing damage by clothes moths and carpet beetles. Clean the pad under the rug separately about twice a year. The drapery or furniture attachment is useful on the rug pad.

2. To clean thoroughly, without undue wear on rugs, adjust the brushes on the cleaner so that they are about one-eighth inch below the nozzle.

3. The cleaner's suction attachment is useful in the semiannual cleaning of the condenser of your refrigerator. It will also remove wool lint, moth eggs, and larvae from crevices in closets where blankets and woolens are stored. In addition, this suction attachment makes it easy to clean hot-air registers.

4. Don't try to clean down-filled cushions with the vacuum.

5. Keep cleaner and attachments handy and in a dry place.

6. Plan your housecleaning to let the vacuum cleaner do as much of the hard work as possible.

SAVES WORK AND HOUSE FURNISHINGS

GOOD CARE ADDS YEARS TO THE LIFE OF YOUR CLEANER

1. Empty the bag after every use of the cleaner. It's a good idea to turn the bag inside out and brush it every now and then. If you have a tank-type cleaner, you'll need to replace the filter when it becomes clogged. A cleaner can't do a good job with a clogged filter or a bag full of dust.

2. Pick up sharp pieces of glass, hairpins, pins, and tacks before running the cleaner over the rug or the floor. They will damage your cleaner.

3. Remove hairs and threads that collect on the brushes.

4. Always detach the cord from the outlet by pulling on the plug and not by yanking the cord. When the cleaner is in use, keep the cord out of the way. When the cleaner is stored, the cord should be wrapped loosely around the hooks provided for it.

5. Read the instruction book which comes with the cleaner. If the motor requires oiling, follow directions exactly, being careful to use the right amount and the right kind of oil.

Too much or the wrong oil can be as bad as none at all.

6. The vacuum and attachments should always be put away clean—free from dirt and oil, for oil and dirt deteriorate rubber. Keep attachments and cleaner in a dry clean place; dampness rusts metal and mildews cloth.

What To Do When Your Equipment Doesn't Work

Make sure the plug is all the way in.

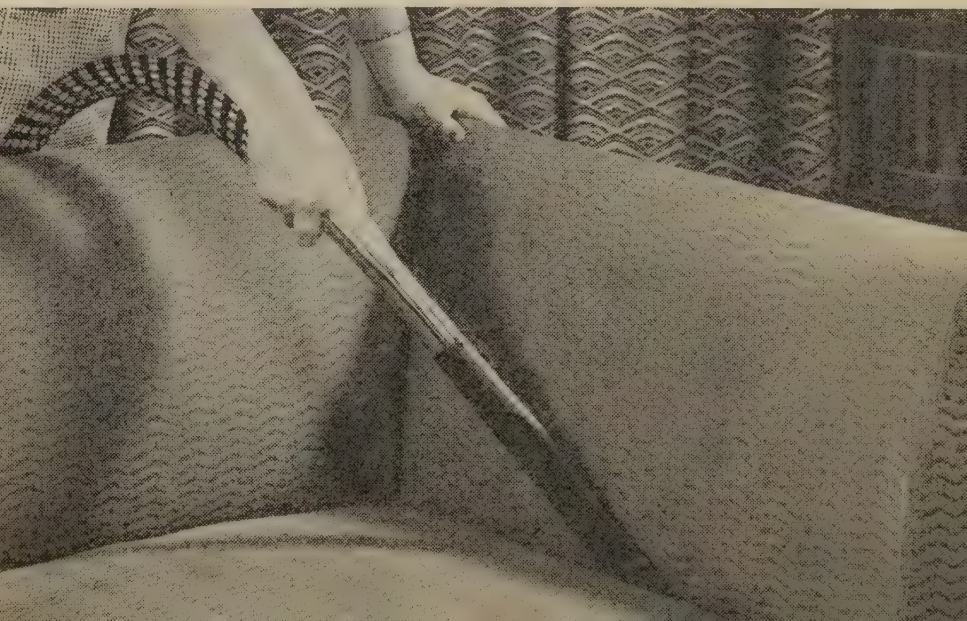
If it has a switch, be sure it is "on."

Disconnect the appliance and examine the cord to see that the connections in the plug cap are firm, and that you have a connection at the terminals of the appliance.

Check the service to see if there is current in the outlet.

You may have a circuit off due to a blown fuse, or the "breaker" may have been tripped, or perhaps your house service is off.

Have the appliance checked for trouble by a reputable service man, and any necessary repairs made.



Are you taking full advantage of your electric vacuum cleaner?

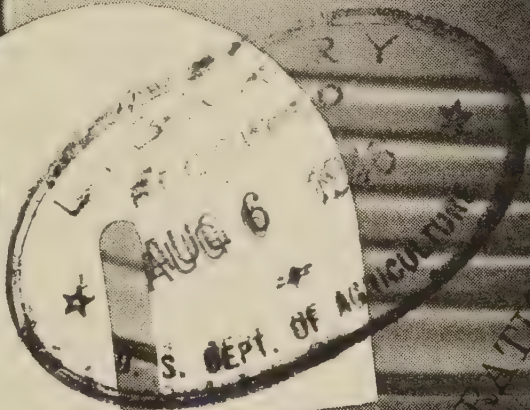
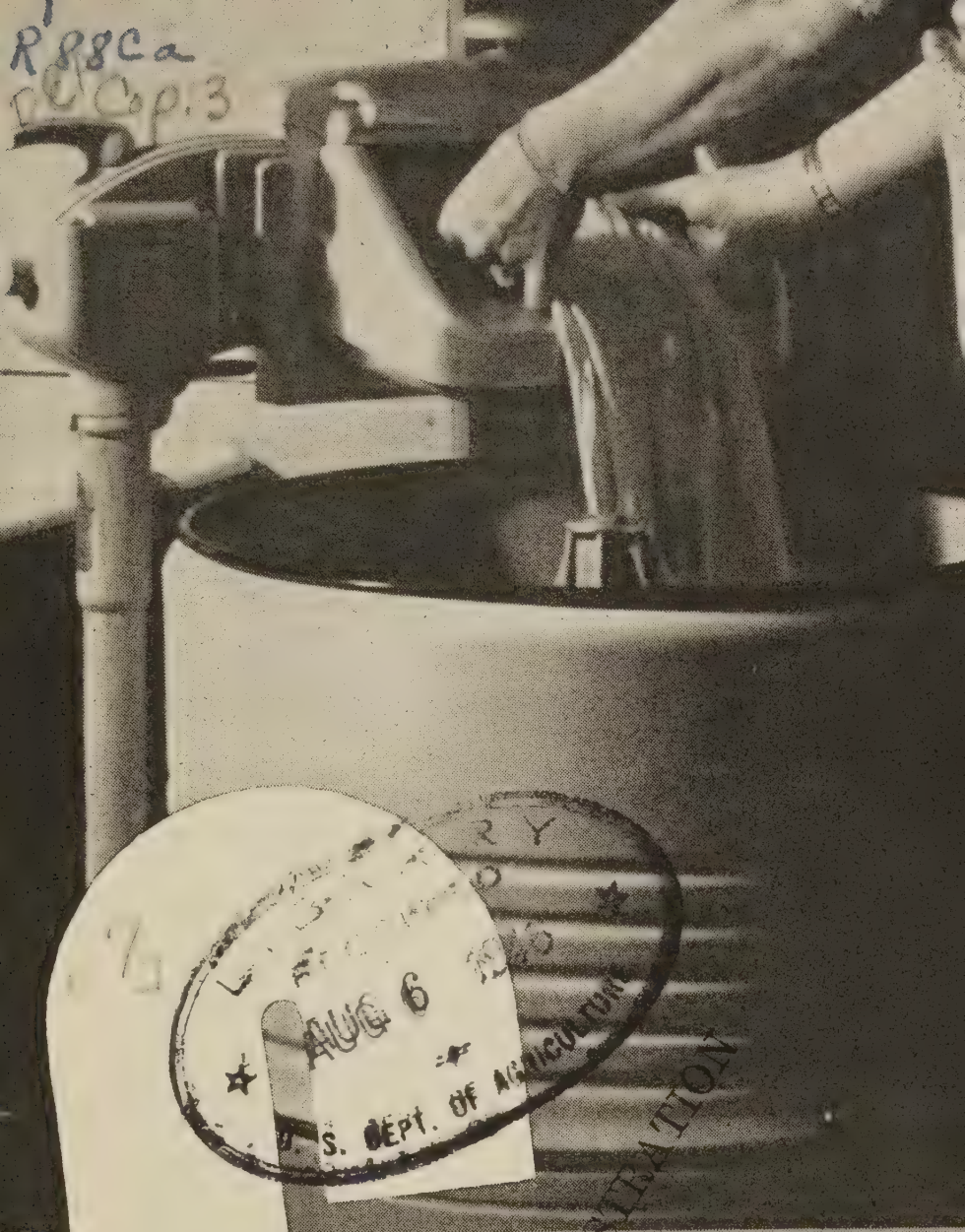
What are you doing to make it last longer?

Housekeeping is made easy with a vacuum cleaner. Using it regularly gives you extra minutes in every working day, saves your energy for added tasks.

Your vacuum cleaner makes household furnishings look and wear well. It keeps rugs and floors clean and attractive. Its special attachments do most of the cleaning jobs about the house mechanically. For instance, they clean upholstered furniture, mattresses, curtains, and walls.

Soon no new vacuum cleaners will be available because of wartime needs for metals. Even parts may be scarce. Therefore, take good care of your present cleaner. It will last longer and do more and better work for you.

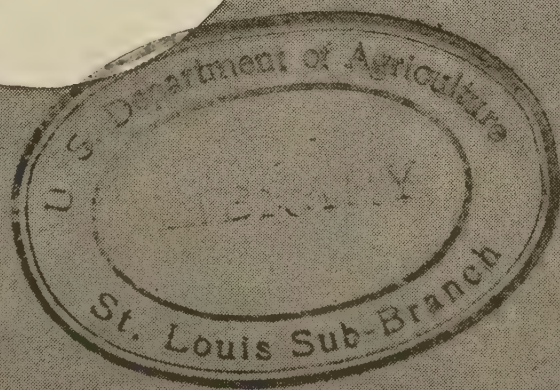
**RURAL ELECTRIFICATION ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE
ST. LOUIS, MISSOURI**



NOV 18 1942

RURAL ELECTRIFICATION ADMINISTRATION

ARE AND USE
OF YOUR WASHER



PROPER USE AND CARE

How to Use Your Washer

1. Sort clothes according to fabric, color, and degree of dirt. Mend all rents and tears if possible.
2. Always remove stains before washing, for hot water may set them. Farmers' Bulletin 1474 is a "dictionary on stain removal." A copy may be secured through the home demonstration agent's office or by writing the U. S. Department of Agriculture, Washington, D. C.
3. Soak your clothes. It loosens and dissolves dirt, and permits the use of hotter wash water. Long soaking periods are not necessary—20 to 30 minutes is long enough.
4. Fill tub to the water line. Turn on agitator and add soap until good thick suds are formed. If a water softener is necessary, put it in before adding the soap. Temperature of water should be 140 to 160 degrees.
5. Don't overcrowd the washer. Too many clothes reduce washing efficiency and put a strain on the motor. Clothes

E OF YOUR WASHER SAVES TIME, ENERGY, MONEY

should circulate freely in the water. See that the thick suds is maintained during the entire washing period.

6. Don't overwash clothes. Follow manufacturer's instructions on washing time. Ordinarily soiled white or color-fast clothes require 7 to 10 minutes washing. Badly soiled articles require 12 to 15 minutes. Silks, rayons, and woolens should be washed very quickly—about 3 to 5 minutes.

7. For the first rinse use hot water, about 140° F.; other rinsing water may be cooler. Use the washer for rinsing. It's easier and more effective than doing it by hand.

8. If you have a spinner-type drier, be sure to distribute the clothes around evenly in it, to prevent vibration and undue wear on the mechanism. Do not overload the wringer. Distribute the garments evenly over the entire length of the roll.

How to Care for Your Washer

1. After each washing, rinse the tub and drain well. Remove any lint from the drain pipe, and dry tub and agitator with clean cloth.

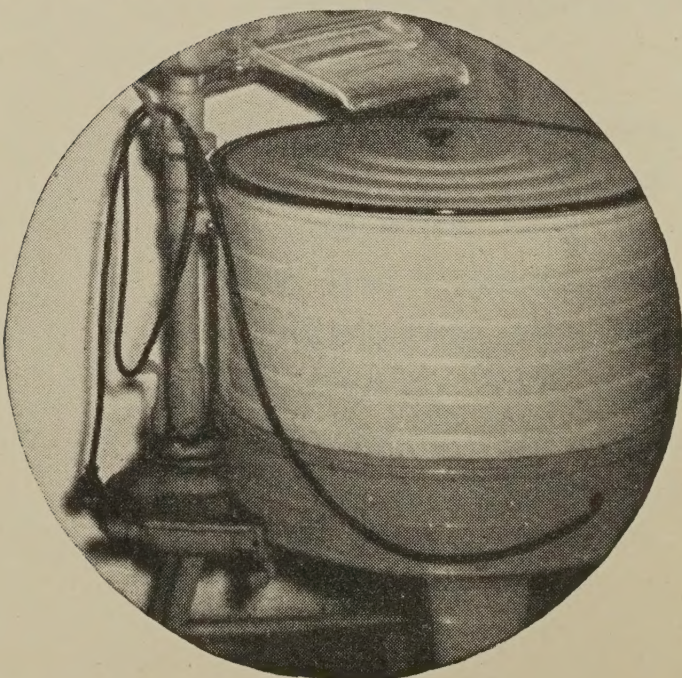
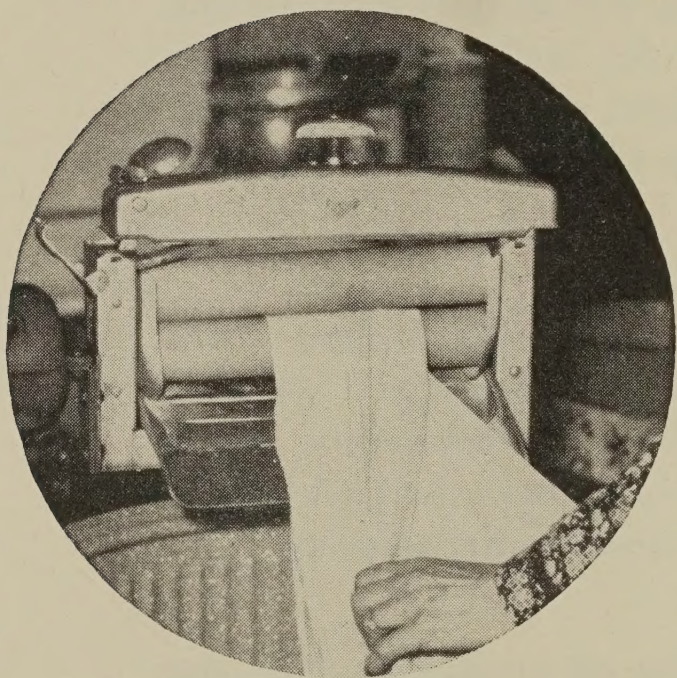
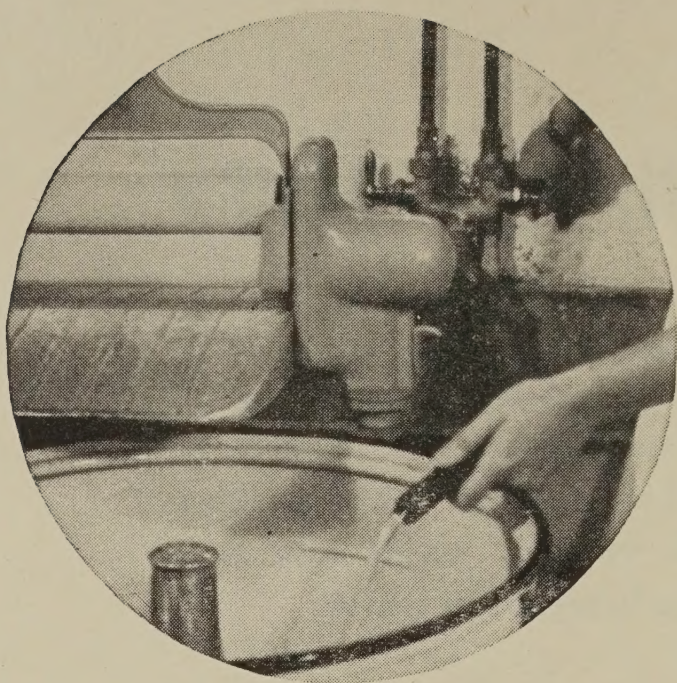
2. Don't scour the tub with harsh abrasives to remove deposit from hard water. This coating can usually be removed by rubbing with a cloth dipped in vinegar water—about 4 tablespoons to a pint of water.

3. Wipe the wringer rolls with a damp cloth and dry well. Always release the pressure on the rolls. Cover wringer to keep it free of dust and grime.

4. Wipe the cord with a damp cloth, then rub dry. Grease and dirt will cause the rubber to deteriorate. Hang the cord loosely over the hook on the side of the washer after each use.

5. Leave lid off or slightly ajar, and store washer in a dry, clean place.

6. Follow manufacturer's instructions for oiling the motor and wringer. If you have lost your instruction book, write the manufacturer and ask for another copy. Be sure to give the model number. This will be found on the nameplate either underneath the machine or on the side.



Do you get the most from your Electric Washer?

The electric washer is an important "helper" in the farm household. It not only saves time and labor for the homemaker, but it saves wear and tear on clothes over the old "tub and board method," as well as helping to maintain good family health. These are important factors today, when all resources are needed for national defense. With the proper use and care, the electric washer will give good service for many years with little need for repairs.

**RURAL ELECTRIFICATION ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.**

